

Appetizers

Lobster Bisque **18**

Wild caught shrimp in a light creamy bisque with daikon cress and sour cream.

Soup of the Day **14**

Daily changing soup du jour, explained by our wait staff.

Classic Caesar Salad **16**

Dutch organic Romaine lettuce with Parmesan Reggiano cheese, seasoned croutons and Caesar dressing. *Suggested wine pairing "Pinot Grigio"*

add Shrimp or Chicken **24**

Gorgonzola Salad **17**

Mixed lettuce with rich cream of Gorgonzola, apricots, pine nuts, red beets dressing and parmesan chips. *Suggested wine pairing "Sauvignon Blanc"*

Wilhelmina Salad **19**

Wild caught shrimp with edamame beans, potatoes, radish, tomatoes, mixed lettuce, croutons, bacon bits, pine nuts and lemon crème fraiche.

Suggested wine pairing "Sauvignon Blanc"

Homemade Kimchi salad **15**

Korean fermented Napa cabbage with secret ingredients, mizuna salad, Aruban white button mushrooms, edamame, radish, black and white sesame seeds, scallions and teriyaki sauce. *Suggested wine pairing "Medium-Bodied Rosé"*

add chunks of pan seared teriyaki shrimp **19**

Veggie Escabeche **14**

Mexican style pickled radish, cauliflower, carrots, edamame, haricots verts, green asparagus, pumpkin, cucumber, red onion, ginger, chives, red beet with smoked pumpkin dressing and cassava chips. *Suggested wine pairing "Riesling"*

All prices are in USD including government tax



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.. more Appetizers

- Tomato & Goat cheese**  **17**
Mixed tomatoes, beef tomato, pickled cherry tomato, fresh basil, grapefruit, basil oil served with goat cheese and cucumber foam.
Suggested wine pairing "Medium-Bodied Rosé"
- Ceviche "Carte Blanche style"** **16**
Raw fish marinated in lemon and lime juice combined with peppers, red onion, ginger and cilantro. This has been a favorite for over 10 years at restaurant Carte Blanche!
Suggested wine pairing "Riesling"
- Shrimp & Watermelon**  **21**
Pan seared shrimps served with watermelon, cucumber noodles, wasabi mayonnaise, pork popcorn and teriyaki sauce. *Suggested wine pairing "Riesling"*
- Wilhelmina's ravioli** **21**
Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & Parmesan Reggiano cheese, truffle-balsamic dressing and mushroom sauce. *Suggested wine pairing "Pinot Noir"*
- Shrimp Raviolis** **19**
Ravioli filled with chunks of Shrimp, ricotta cheese and parsley served with baby spinach, basil oil, Parmesan Reggiano shavings and Lobster bisque sauce.
Suggested wine pairing "Chardonnay"
- "Funghi" Risotto**  **19**
Portobello, shiitake, local grown white button, black truffle, mascarpone, Parmesan Reggiano and Porcini mushroom sauce. *Suggested wine pairing "Pinot Noir"*
- Balchi Pisca** **17**
Aruban style fish cakes with Caribbean rock lobster, local spicy Madame Jeanette pepper mayonnaise. *Suggested wine pairing "Sauvignon Blanc"*

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Fish & Vegetarian Selection

Catch of the Day #1

39

Pan seared fillet of fish with shrimps, sweet potato puree, fried "funchi", cucumber curry chutney and sweet pepper sauce. *Suggested wine pairing "Riesling"*

Catch of the Day #2

36

Pan seared fillet of fish with sweet peas mousseline, Dutch potato, Aruban white button mushroom, parsley dressing and smoked butter sauce.

Suggested wine pairing "Chardonnay"

Kandratiki & Chorizo

36

Pan seared Surinamese "seabass" with saffron and crispy chorizo crust served with cauliflower, braised leek, watercress and lemongrass sauce.

Suggested wine pairing "Chardonnay"

Gamberetti Pasta

39

Fresh homemade spaghetti with pan seared shrimps, white wine, garlic, butter, parsley and basil dressing topped with baked cherry tomato & Parmesan Reggiano shavings.

Suggested wine pairing "Chardonnay"

Shrimp, Escargots & Seabass

43

In "beurre Maître d'hôtel" braised escargots, shrimps, mushrooms, potato, cherry tomato's & topped with pan seared fillet of Surinamese seabass served with Provençale tomato bread. *Suggested wine pairing "Chardonnay"*

Simply Truffle

32

Fresh homemade pasta with mushrooms and parsley in a creamy truffle sauce, topped with parmesan cheese and served with parsley dressing.

Suggested wine pairing "Pinot Noir"

Wilhelmina's goat cheese Falafel

31

Our twist of a traditional Middle Eastern dish served on top of a warm tomato carpaccio with watercress and cucumber chutney. *Suggested wine pairing "Medium-Bodied Rosé"*

Add pan seared shrimps to any dish (7 pcs.)

15

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Meat Selection

- Chicken & Mushroom**  **29**
Filet of chicken breast, served with watercress, potato, mushrooms and Madeira sauce.
Suggested wine pairing "Pinot Noir"
- Braised Beef Short Ribs 10 oz.**  **52**
Braised classically for 5 hours in red wine jus served with truffle cabbage, crispy polenta and porcini sauce. *Suggested wine pairing "Merlot"*
- Indonesian Roasted Pork**  **36**
Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soybeans and a light spicy papaya chutney.
Suggested wine pairing "Riesling"
- Certified Angus center cut Filet Mignon 8 oz.**  **54**
Pan seared beef tenderloin with puree of celery root, roasted onion and red port wine sauce served with a side of potato gratin.
"Suggested wine pairing "Cabernet Sauvignon"
This dish cannot be served split on two plates
- also available as a 4 oz. lady steak** **36**
- New Zealand whole Rack of Lamb 14 oz./16 oz.** **54**
Pan seared loin of lamb, served with braised barbeque "lamb rack ribs", crème of sweet peas, polenta croutons and jus. *Suggested wine pairing "Red Zinfandel"*

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